UNITED STATES | FALL 2026

No. 70

ROYAL PRESTIGE® Magazine

From pot to table!

When the recipe and the product are made to shine, all you need to do is put them center stage.



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Chef Omar Sandoval

Welcome to a Celebration of Latin Flavor.

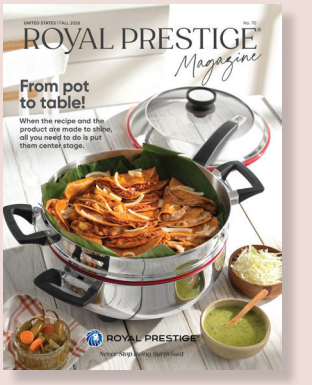
There are seasons when time seems to stand still by the fire; there are flavors we inherit, traditions we reinvent, and moments that remind us that every gathering around the table is not just a routine, it's a new opportunity to surprise ourselves all over again.

In this issue, discover what makes your home uniquely yours: **5 keys to creating a simpler, more functional kitchen (page 18),** plus **10 reasons a pet can make home even more special.** Additionally, check out these unexpected ideas for taking your **Halloween celebration to the next level (page 22).**

From a delicious creamy **tomato pasta (page 10)** to an irresistible **date cake (page 16),** create and enjoy some of the season's best flavors.

Celebrate with passion and fill your home with tradition!





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UNITED STATES FALL 2026

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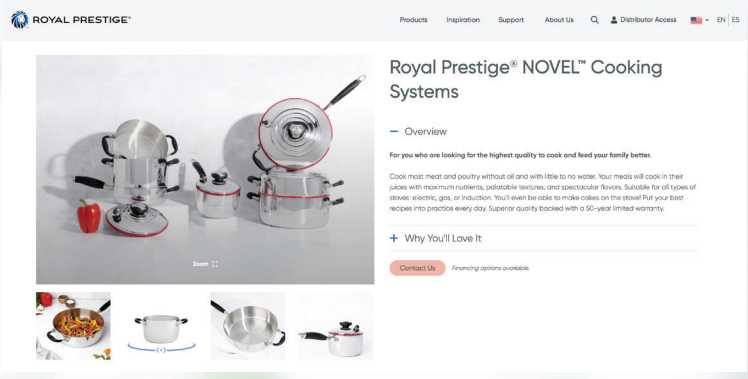
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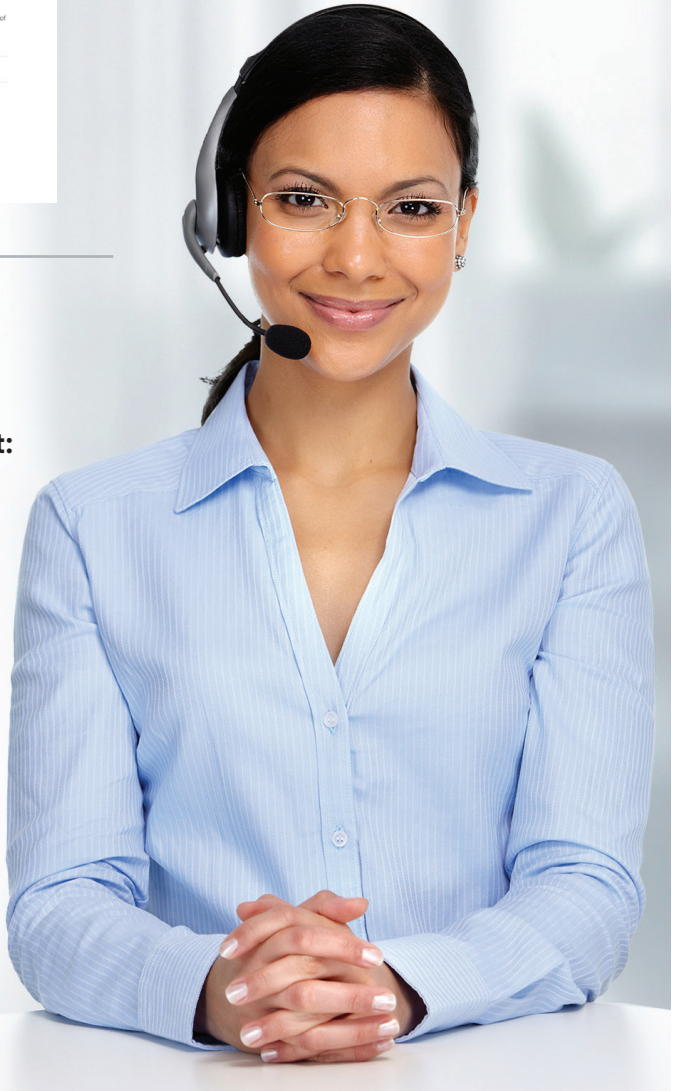
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What Kitchen Need Are You Looking for?



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Creamy Tomato Pasta

Yield
5 servings

Prep Time:
45 minutes

INGREDIENTS

2 tbsp olive oil

5 tomatoes, halved

½ tsp dried oregano

½ tbsp garlic powder

2 sprigs basil, leaves removed and finely chopped

2 cups vegetable broth

1 cup heavy cream

14 oz cheese tortellini

3 oz Parmesan cheese, grated

Salt and black pepper, to taste

FOR SERVING:

1 burrata cheese

Fresh basil leaves



Featured Royal Prestige® Product:

Royal Prestige®
Power Blender
Go Plus



DIRECTIONS

1. Place the Royal Prestige® Smart Temp inside the Royal Prestige® 12" Gourmet Skillet and preheat over medium-high heat. When the lion appears and the indicator reaches the green zone, remove the Smart Temp by the handle.
2. Add the oil and tomatoes, cover, and cook for 5 minutes.
3. Carefully remove the tomato skins.
4. Add the oregano, garlic powder, basil, vegetable broth, and cream.
5. Bring to a boil for 2 minutes, then turn off the heat.
6. Using the Royal Prestige® Power Blender Go Plus, blend until smooth. Season with salt and pepper.
7. Turn the heat back on, add the pasta, and cook until al dente.
8. Stir in the Parmesan cheese.
9. Serve with burrata and fresh basil leaves.

Blend directly in your pots, pans, and bowls.

Steamed Tacos

Yield
8 to 10 servings

Prep Time:
2 hours

INGREDIENTS

½ cup oil

3 tbsp ground guajillo chile

2.2 lb corn tortillas

Wax paper or banana leaf

½ white onion, thinly sliced

Water, as needed

FOR THE SHREDDED BEEF:

2 tomatoes, boiled

3 guajillo chiles, cleaned, toasted, and rehydrated

1 ancho chile, cleaned, toasted, and rehydrated

2 garlic cloves

17 oz beef flank, cooked and shredded

Salt and black pepper, to taste

FOR THE CHORIZO AND POTATOES:

5 oz chorizo

¼ white onion, finely chopped

1 potato, cooked and peeled

Salt and black pepper, to taste

FOR THE BEANS:

2 cups cooked pinto beans

¼ white onion, finely chopped

Salt and black pepper, to taste



Featured Royal Prestige® Product:
Royal Prestige® MultiPan



DIRECTIONS

1. ***For the shredded beef:*** Add the tomatoes, chiles, and garlic for the marinade to the Royal Prestige® Power Blender Max. Blend until smooth.
2. In the Royal Prestige® MultiPan, cook the marinade and add the shredded beef. Season with salt and pepper, mix well, and set aside in a bowl.
3. ***For the chorizo and potatoes:*** Cook the chorizo until it releases its fat, then add the onion. Add the potato and mash it. Season with salt and pepper, mix, and set aside in another bowl.
4. ***For the beans:*** Sauté the onion, add the beans, and cook for a few minutes. Season with salt and pepper and set aside in a bowl.
5. ***To assemble the tacos:*** In another bowl, combine the oil and ground guajillo chile.
6. Brush the corn tortillas with the mixture, add your choice of filling, and fold each tortilla in half. Repeat with the remaining tortillas.
7. Line the MultiPan colander with banana leaf, arrange the tacos inside, and top with the sliced onion.
8. Pour water into the MultiPan up to the steam mark. Insert the colander, cover with the whistle knob closed, and cook over low heat for 40 minutes.
9. Serve the tacos with salsa verde, salsa roja, shredded cabbage, and pickled jalapeños.

Enjoy **multiple cooking** functions in a single pan.

Carne en su jugo

Yield
8 to 10 servings

Prep Time:
50 minutes

INGREDIENTS

28 oz bacon, chopped

53 oz beef steak, chopped

FOR THE SAUCE:

17 oz green tomatoes or tomatillos

½ white onion

2 garlic cloves

5 sprigs parsley

3 serrano chiles

FOR SERVING:

Cooked Peruvian beans

Cooked green onions

White onion, finely chopped

Cilantro, finely chopped

Radishes, sliced

Limes

Corn tortillas



Royal Prestige® Benefit:

Royal Prestige® NOVEL™ 8 QT Dutch Oven



DIRECTIONS

1. Place the Royal Prestige® Smart Temp inside the Royal Prestige® NOVEL™ 8 QT Dutch Oven and preheat over medium-high heat. When the lion appears and the indicator reaches the green zone, remove the Smart Temp by the handle.
2. Cook the bacon until crisp, then transfer to a paper towel-lined bowl to remove excess fat.
3. Remove half of the rendered fat, add the beef, and season with salt and pepper.
4. Cover with the Redi-Temp™ Valve closed and cook over medium heat for 25 minutes, stirring occasionally.
5. In the Royal Prestige® Power Blender Max, blend the sauce ingredients until smooth.
6. Uncover the Dutch Oven, pour in the sauce, and cook uncovered over medium-high heat for 20 minutes.
7. Turn off the heat and let stand.
8. Serve in a shallow bowl with beans, green onions, chopped onion, cilantro, and a squeeze of lime. Serve with radishes and corn tortillas.

Cook without added oil or fat.

Date Cake

Yield
8 servings

DIRECTIONS
90 minutes

INGREDIENTS

1 tbsp grapeseed oil

5 tbsp breadcrumbs

FOR THE CAKE:

8 oz pitted dates

1½ cups warm milk of your choice

12 oz almond flour

3 oz rice flour

½ tsp baking powder

¼ tsp ground cloves

½ tbsp ground cinnamon

9 eggs

2 oz chocolate chips



Featured Royal Prestige® Product:

Royal Prestige® NOVEL™ 10.5" Skillet



DIRECTIONS

1. In a bowl, combine the dates and milk. Let stand for 25 minutes.
2. Transfer the mixture to the Royal Prestige® Power Blender Max and blend into a puree.
3. Pour the mixture into another bowl and thoroughly combine with the remaining cake ingredients.
4. Grease the Royal Prestige® NOVEL™ 10.5" Skillet with grapeseed oil and sprinkle with breadcrumbs.
5. Pour in the batter, cover with the Redi-Temp™ Valve closed, and cook over low heat for 30 minutes, or until cooked through.
6. Let stand for 5 minutes without removing the lid.
7. Uncover and let cool. Serve.

Cook a delicious dessert **without using the oven.**

5 keys to a Simpler, More Functional Kitchen

BY LILIA MANCILLA

A kitchen that runs smoothly starts before you turn on the heat: read the recipe, prep your ingredients, and have the cookware and tools you will use ready to go. That makes it easier to focus on cooking and, most importantly, enjoy the process.

Bring these simple tips into your cooking routine to get even more from your **Royal Prestige® products.**

1 Start with the right temperature

Properly preheating your cookware can make all the difference.

Place the Royal Prestige® Smart Temp on the surface of your skillet before turning on the heat, and wait until the lower indicator turns green. That is your signal that the skillet has reached the optimal temperature to start cooking.

Remember: It only works with your surgical-grade stainless steel cookware.





2 Listen for the valve

For some recipes, knowing when your food begins to boil tells you it is time for the next step.

With NOVEL™ Cooking Systems, you do not have to keep watch the entire time: the Redi-Temp™ Valve whistles to let you know when that moment arrives. Now you are ready for the next step!

3 Explore the versatility

Cake or pizza without an oven? With the right technique, it is possible.

When you cook with the skillet covered, the valve closed, and the heat set very low, heat stays concentrated and distributes evenly, **creating an oven-like effect.**





4 Take your kitchen to the next level

Stack cooking can be a smart, practical way to prepare a complete meal.

With the **10-Piece Cooking System, you can cook several dishes** at the same time on different levels, using just one burner.

5 Choose what fits your needs

Not every recipe calls for the same cookware.

Cooking for a crowd? Reach for the Large Pots.

Does your recipe call for frying or sautéing with oil? Try the Gourmet Skillets.

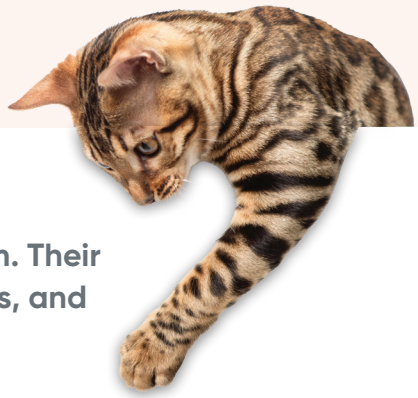
Want to cook faster with added peace of mind? The Pressure Cookers are just what you need.

Small keys, better results.





10 Reasons a Pet Makes Your Home Special



BY LILIA MANCILLA

Some homes simply feel different when a pet is part of them. Their presence can turn everyday moments into special memories, and science has studied this bond too.

The U.S. Centers for Disease Control and Prevention (CDC) notes that living with pets can offer companionship while also encouraging you to exercise, spend time outdoors, and socialize.

1. ***There is always company:*** A pet can make even a quiet afternoon feel less lonely.

2. ***They bring moments of joy:*** Their unique personalities and antics can brighten any day.

3. ***They create new routines:*** Mealtimes, playtime, walks, or simply relaxing together can give everyday life a new rhythm.

4. ***They keep us moving:*** Especially dogs. Studies have found an association between dog ownership and higher levels of physical activity.

5. ***They help us unplug:*** Sometimes a few minutes of play or petting is exactly what we need to step away from our screens.







6. ***They make little moments feel more special:*** A welcome at the door or a shared nap can become one of the best parts of the day.

7. ***They help us connect with others***: Walks and activities with pets can also create opportunities to meet and talk with other people.

8. ***They teach us to care:*** Living with a pet calls for attention, patience, and daily commitment.

9. ***They become part of our stories:*** They are often there for the memories we treasure, from birthdays and moves to vacations and more.

10. ***They make home feel even more like ours:*** The way they greet us and share our routines creates a bond that can be hard to explain, but easy to feel.



And that affection deserves to be returned. Proper nutrition, fresh water, exercise, hygiene, and regular veterinary care are essential parts of responsible pet care.

In the end, making room for them in our lives also means committing to giving them a life filled with care, well-being, and happy moments.

Source: Ways to Stay Healthy Around Animals, CDC.



Unexpected ideas to Celebrate *Halloween*

BY SEBASTIAN TORRES

On Halloween, costumes aren't the only things that can change: the table, the house, and even your favorite dishes can transform, too. With just a few clever details, any night can become a special experience.

The formula: imagination, something delicious to share, and a few surprises.

1. Choose a theme

Pick an idea—vampires, potions, or a haunted house—and bring it to life through colors, music, lighting, and food.

2. Dress up the table, too

Combine black, orange, purple, and red in napkins, plates, flowers, and small decorative details.

3. Turn drinks into "potions"

Set up a drink station with fruit, herbs, ice, and colorful beverages.

Now, dress up the food!

Get inspired by the Fall 2023 edition of **Royal Prestige® Magazine** with recipes like **Vampire Flan, Pumpkin Loaf Cake,** and **Graveyard Dip.**

This Halloween, play with names and presentation so your favorite recipes can get into character, too.

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